



Get it done on time:

The timetable is based on your guests arriving at 7pm and you sitting down to start dinner at 8pm. If you like to eat earlier or later just adjust the time to fit your schedule.

Tonight's menu will take you 2 ½ hours to prepare, plus 5 minutes of your time in the morning, from start to finish, if you work at a decent pace. If you feel more comfortable taking your time in the kitchen feel free to start a little earlier.

Make sure to have all your grocery shopping done earlier in the day, or a day in advance.

During the day make sure you set the table, tidy your house, pull out any serving dishes and utensils you'll be using and set up a bar station. You'll feel a lot more relaxed this way!

Pro Tip

Wash and dry all the dishes and wipe down your counters after each hourly section in the timeline. This will help keep the mess to a minimum and make your work more efficient.

NOTE: As soon as you wake up in the morning (or even the night before) you will want to make the sparkling jello jigglers to give them time to set.

4:30pm

- Cut out the jello jigglers and top them with sprinkles. Set them on the platter you will serve them on, cover, then leave them in your fridge.
- Toast the crostini. Once it has cooled you can store it in a sealed plastic bag.
- Prep the pears by slicing them, laying them on the baking sheet, drizzling them with the honey, salt, pepper and thyme then set them aside on your counter.
- Rim the martini glasses with sugar.
- Prep the martini. Fill a couple of shakers (or a couple of 1-liter mason jars) with St. Germaine and Pear Vodka. Count on 2 servings per martini shaker. DO NOT add the ice or champagne. Set them on the bar next to the glasses.

5:30pm

- Prep the fish up to the point where you would put it in the oven. Cover it tightly with plastic wrap and put it in your fridge.
- Make the buerre blanc (for the fish) and leave it in the pan on your stove-top, but NOT on low heat as the recipe says.
- Prepare all the components for the salad but leave them separate. Slice the radishes and arrange them on a platter then cover the platter with plastic wrap. Prepare the shallots, slice the orange and toast the walnuts then place each in a separate small bowl on your counter.
- Slice the daikon and toss it with the vinegar and yuzu.
- Rinse the scallops and dry them well. Set them between a few layers of paper towel and put them back in your fridge on a plate.

6:45pm

- Preheat your oven to 200 degrees.
- Spread the goat cheese on the crostini and place them on your serving platter.
- Put the pears in the oven to roast.
- Slice the pears for the martini garnish and skewer them with a pretty spear.

7:00pm

- Your guests arrive! Add some ice to the cocktails shakers and shake up some martinis.
- Pull the pears out of the oven and top the prepared crostini with them.

7:40pm

- Preheat your oven to 400 degrees, pull the salmon out of the fridge and remove the plastic wrap.
- Slice the avocado and arrange it on plates, drizzle with the lemon juice.
- Preheat your skillet for the scallops. You want it very hot.
- Sear the scallops then finish plating the first course.
- Pop the salmon into the oven.

8:00pm

- Serve the seared scallops.

8:20pm

- Pull the salmon out of the oven.
- Warm the buerre blanc.
- Arrange the remaining salad ingredients on the radishes.
- Serve the second course.

Dessert:

Serve the sparkling jello shooters either at the table or once everyone is up and mingling again.